

# Alain Ducasse

## at The Dorchester

### PLAISIR

3 COURSES À LA CARTE MENU

£215

#### APPETIZERS

Jérôme Galis asparagus, wild morel and Arbois wine

Cookpot of seasonal vegetable and fruit

- Hand-dived scallop, citrus beurre blanc and Kristal caviar  
**[supplement £35]**

#### FISH AND MEAT

Fillet of Cornish turbot, green pea from Provence and wasabi

- Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta  
**[supplement £35]**

Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold

Milk-fed lamb from the Pyrénées, artichoke and borage

#### CHEESES

Assortment of French cheeses

£30

Colston Bassett Stilton

£30

#### DESSERTS

Strawberry in its natural way, nettle and elderflower

Yorkshire rhubarb, fennel and vanilla

Chocolate from our Manufacture in Paris, cocoa nib and toasted barley

- Baba like in Monte-Carlo

### TASTING MENU

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel and Arbois wine

Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta

Fillet of Cornish turbot, green pea from Provence and wasabi

Pigeon from Jean-Jacques Boga, crapaudine beetroot, wild garlic and marigold

Assortment of French cheeses

Strawberry in its natural way, nettle and elderflower

### PASSION

5 COURSES £250

EXCLUDING THE LOBSTER AND THE ASSORTMENT OF CHEESES

### HARMONIE

7 COURSES £285

#### INDULGE IN THE DELICATE FLAVOURS OF

Caviar  
[5 grams minimum serving]

£8 per gram

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include